Contents

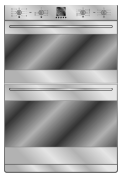
GB-IE

1. INSTRUCTIONS PROPER USE ____ 4
2. SAFETY INSTRUCTION ____ 5
3. KNOW YOUR OVEN ____ 6
4. BEFORE FIRST USE ____ 6
5. ANALOGUE ELECTRONIC CLOCK (ON SOME MODELS ONLY) ____ 7
6. ELECTRONIC PROGRAMMER (ONLY ON SOME MODELS) ____ 9
7. OVEN CAVITY ____ 11
8. AVAILABLE ACCESSORIES ____ 12
9. DESCRIPTION OF CONTROL ____ 13
10. COOKING FUNCTION ____ 16
11. OVEN TEMPERATURE CONVERSION CHART ____ 19
12. COOKING CHART ____ 20
13. CLEANING AND MAINTENANCE ____ 21
14. SOMETHING WRONG? ____ 24
15. INSTALLATION ____ 25

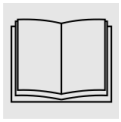
INSTRUCTIONS FOR THE USER: *these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.*

INSTRUCTIONS FOR THE INSTALLER: *these are intended for the authorized person who must install the appliance, set it functioning and carry out an inspection test.*

1. INSTRUCTIONS PROPER USE

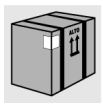


ELECTRICAL CONNECTION: PLEASE REFER TO INSTALLATION INSTRUCTION FOR THE GAS & ELECTRICAL SAFETY REGULATIONS AND THE VENTILATION REQUIREMENTS.
IN YOUR OWN INTEREST, AND THAT OF SAFETY, IT IS THE LAW THAT ALL GAS APPLIANCES BE INSTALLED AND SERVICED BY COMPETENT PERSONS, WHO WILL COMPLY WITH THE RELEVANT STANDARDS AND REGULATIONS.
CORGI REGISTERED INSTALLERS UNDERTAKE TO WORK TO SATISFACTORY STANDARDS.
DISCONNECTION OF GAS AND ELECTRIC APPLIANCES SHOULD ALWAYS BE CARRIED OUT BY A COMPETENT PERSON.



THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.

NEVER USE THIS APPLIANCE FOR HEATING ROOMS.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.

THIS APPLIANCE IS MARKED ACCORDING TO THE EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS GUIDELINE IS THE FRAME OF A EUROPEAN-WIDE VALIDITY OF RETURN AND RECYCLING ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT.

DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.

THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME.
THE PLATE MUST NOT BE REMOVED.

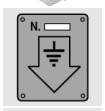
TO PREVENT ANY STEAM IN THE OVEN CREATING PROBLEMS, OPEN THE DOOR IN TWO STAGES: HALF OPEN (5 CM APPROX.) FOR 4-5 SECONDS AND THEN FULLY OPEN. TO ACCESS FOOD, ALWAYS LEAVE THE DOOR OPEN AS SHORT A TIME AS POSSIBLE TO PREVENT THE TEMPERATURE IN THE OVEN FROM FALLING AND RUINING THE FOOD.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above guidelines or by interference with any part of the appliance or by the use of non-original spares.

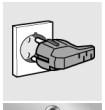
2. SAFETY INSTRUCTION

INSTRUCTIONS FOR THE INSTALLER: THESE ARE INTENDED FOR THE QUALIFIED TECHNICIAN WHO MUST INSTALL THE APPLIANCE, SET IT FUNCTIONING AND CARRY OUT AN INSPECTION TEST.

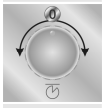
DO NOT ATTEMP TO MOVE THE APPLIANCE BY PULLING ON THE DOOR HANDLES. OPEN THE DOOR AND GRASP THE FRAME OF THE OVEN TAKING CARE THAT THE DOOR DOES NOT SHUT ON YOUR FINGERS.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE EARTHED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY HARD WIRING, CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE “ZERO” (OFF) POSITION WHEN YOU FINISH USING THE OVEN.

NEVER PUT FLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND IGNITED CAUSE FIRE.

PARTS OF THE APPLIANCE MAY BE HOT DURING OR IMMEDIATELY AFTER USE. CARE SHOULD BE TAKEN TO AVOID TOUCHING HEATING ELEMENTS INSIDE THE OVEN. ALLOW SUFFICIENT TIME FOR THE APPLIANCE TO COOL AFTER SWITCHING OFF.

THE OVEN IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.

THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.

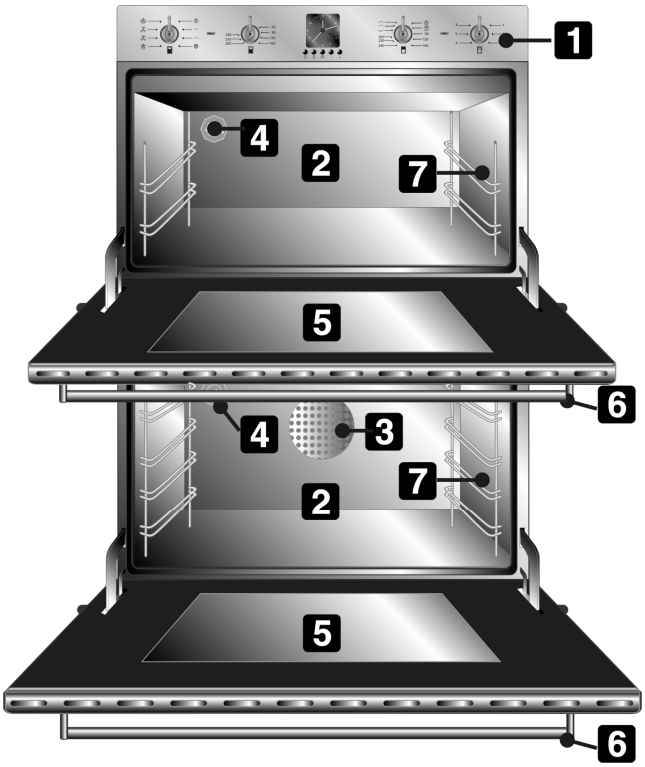
DURING COOKING, DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM, TIN FOIL OR GREASEPROOF PAPER AND DO NOT PLACE PANS OR OVEN TRAYS ON IT AS THIS MAY DAMAGE THE ENAMEL COATING.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE. ALL REPAIRS MUST BE CARRIED OUT BY AN AUTHORISED ENGINEER OR AT AN AUTHORISED SERVICE CENTRE.

3. KNOW YOUR OVEN



1 FRONT CONTROL PANEL

2 OVEN CAVITY

3 OVEN FAN

4 OVEN LIGHT

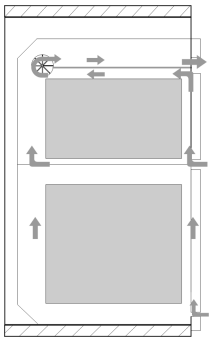
5 OVEN DOOR

6 DOOR HANDLE

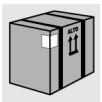
7 OVEN GUIDE FOR SHELF AND PAN

COOLING SYSTEM

The appliance is equipped 1 cooling fan which comes into operation a few minutes after the oven is switched on.
Operation of the fan generates a normal air flow which comes out between the control panel and the oven door and may continue for a short time even after the oven is turned off.



4. BEFORE FIRST USE



Do not leave the packing in the home environment. Separate the various waste materials and take them to the nearest special garbage collection centre.

Before using the oven for the first time, pre-heat it to maximum temperature long enough to burn any manufacturing oily residues which could give the food a bad taste.

HOW TO PROCEED

Remove all the accessories from the inside of the oven.
Remove all the removable label and any protective foils from the outside and the inside of the oven.
To switch on the oven at first use or after a power black-out, simply press the programmer central key for 1 to 2 seconds to enable cooking in the large oven. The small oven does not require any specific switch-on procedures: simply turn the thermostat knob to any setting.
Set the function knobs on the symbol ⟳ and the thermostat knob to 250°C. For the small oven simply turn the thermostat knob on the symbol 250.

5. ANALOGUE ELECTRONIC CLOCK (ON SOME MODELS ONLY)

*The instructions provided are valid solely for **the large oven**.*

LIST OF FUNCTIONS

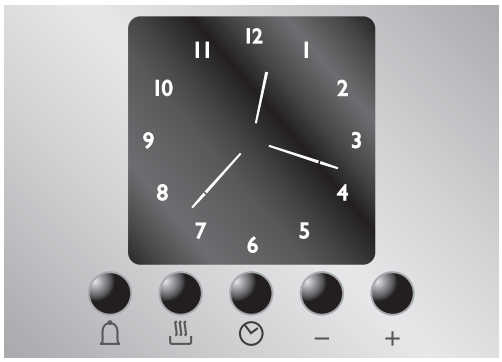
TIMER KEY

COOKING DURATION AND END KEY

TIME SETTING AND RESET

VALUE DECREASE KEY

VALUE INCREASE KEY



The buzzer that sounds at the end of each programming will be made up of 10 buzzes repeated 3 times at intervals of about 1 minute. This sequence can be stopped at any time by pressing any key.

5.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals. Press the key to stop the display flashing. Press key again for 2 seconds; the current time can now be set. Press the value modification keys + or − to increase or decrease the setting by one minute for each pressure.
Press one of the two value modification keys until the current time appears. Five seconds after last pressing the key, the clock will start from the set time.

5.2 Timer

This function only activates the buzzer, without stopping cooking.

- Press and the display will light up as shown in figure 1;
- Within 5 seconds press key + or − to set the timer. Each time a key is pressed, an outer segment representing 1 minute of cooking is lit or switched off (figure 2 shows 1 hour and 10 minutes).
- Five seconds after last pressing the key the countdown begins, at the end of which the buzzer activates.
- The current time can be viewed during the countdown by pressing key once, press the key again to return to the timer display.
- At the end of the countdown the oven must be stopped manually by turning the thermostat knob and the function selector knob to 0.

1

2

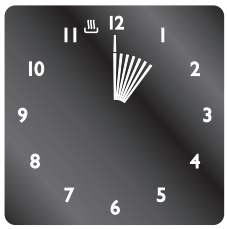
It is not possible to set a cooking time of more than 4 hours.

5.3 Programming

Cooking duration: the 2nd key can be pressed to set the cooking duration. Before it can be set, the thermostat must be turned to the desired cooking temperature and the function selector knob to any setting. To set the cooking duration, proceed as follows:

- Press key ; the pointer will go to position 12 and the adjacent symbol will flash (Fig. 1).
- Use the + or − key to set the cooking duration: each pressure on the + key adds 1 minute to the cooking duration, and every 12 minutes a new inside segment will light up (figure 2 shows a cooking duration of 1 hour).
- Once the desired duration is obtained, cooking will start about 5 seconds after the last pressure on + or −.
- The display will show the current time, represented by the constantly illuminated segments, and the minutes left to the end of the cooking time, represented by the flashing segments (each flashing segment means 12 minutes of cooking time left).
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- The duration can also be reset by deleting the program selected: Press the central key for 2 seconds to cancel the set duration and the oven will have to be manually switched off if the cooking operation is in progress.

1



2

Warning: it is not possible to set cooking durations of more than 12 hours.

Cooking start: as well as setting a cooking duration, the cooking start time can also be set (with a maximum delay of 12 hours in relation to the current time). To set the cooking start/end time, proceed as follows:

- Set the cooking duration as described in the previous point.
- Within 5 seconds of last pressing key + or − , press key again to set the cooking end time. Symbol will flash on the display together with the current time, with internal segments illuminated to show the end of cooking time. Use keys + or − to set the cooking end time.
- 5 seconds after the last key is pressed, the display will show the current time and the cooking start and end times, which will be represented by the illuminated inside segments. The display segments will be constantly illuminated as long as the current time is not the same as the cooking start time; as soon as the current time reaches the set starting time, all the inside segments will start to flash, indicating that the oven has started cooking.
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- To delete the entire set program, hold down the central key for 2 seconds; if cooking has already started, the oven will have to be switched off manually.
- Here we can see a programming example: the current time is 7:06 and cooking is programmed to start at 8.00 and end at 9.00.
- At 8 o'clock the inside segments between 8 and 9 will start to flash, while the hours hand will remain still.

Warning: for the oven to start cooking operations after the programming procedures described above, the thermostat and function selector knob must be correctly set to the desired temperature and function.

5.4 Display brightness reduction

To reduce the energy consumption in stand-by, key can be pressed to reduce the display brightness. To restore the normal brightness, press again.

6. ELECTRONIC PROGRAMMER (ONLY ON SOME MODELS)

*The programmer user instructions are valid only for the **large oven**.*

	LIST OF FUNCTIONS
	MINUTE MINDER BUTTON
	COOKING DURATION BUTTON
	END-OF-COOKING BUTTON
−	DECREASE TIME BUTTON
+	INCREASE TIME BUTTON

6.1.0 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates 0:00. Press the keys and at the same time the keys + or −: each single press changes the time by 1 minute either up or down.

Before setting the programmer activate the desired function and temperature.

6.1.1 Semi automatic cooking

Use this setting for automatic oven switch-off at the end of cooking time. By pressing key , the display lights up, showing 0:00; keep the key pressed and at the same time, press keys + or − to set the cooking time.
Release key to start the programmed cooking time count. The display will now show the right time together with symbols A and .

6.1.2 Automatic cooking

Use this setting to automatically start and stop the oven.
By pressing key , the display lights up showing 0:00; keep the key pressed and at the same time, press keys + or − to set the cooking time.
By pressing key the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys + or − to regulate the end of cooking time.
Release key to start the programmed count and the display will show the right time together with symbols A and .

After set-up, to see the cooking time remaining, press the key ; to see the end of cooking time press the key .
Set-up with incoherent values is logically prevented (e.g. the contrast between a cooking time and a longer period will not be accepted by the programmer).

6.1.3 End of cooking

When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol, indicating that the oven has returned to manual operation mode.

6.1.4 Adjusting alarm volume

The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key −.

6.1.5 Switching off the alarm

The alarm switches off automatically after seven minutes. It can be manually de-activated by pressing the keys and together.

6.1.6 Minute Counter

The programmer can also be used as a simple minute counter. By pressing key, the display shows 0:00 ; keep the key pressed and at the same time press keys + or −. On releasing the key, programmed counting will begin and the display will show the current time and the symbol.

After set-up, to see the remaining time, press the key .
Use as a minute counter does not interrupt functioning of the oven at the end of the programmed time.

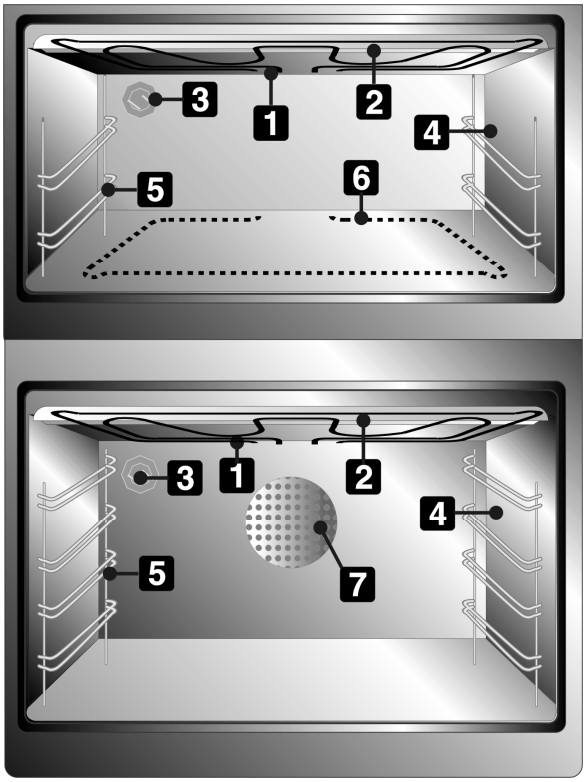
6.1.7 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time 0:00 is reached by means of variation keys + or −. Time cancellation will be considered as end-of-cooking time by the programmer.

6.1.8 Changing the set data

The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys + or −.

7. OVEN CAVITY



1 GRILL
UPPER HEATING ELEMENT

2 ROOF

3 OVEN LIGHT
Large oven: it comes on when the function switch knob is turned to any position.
Small oven: rotate the temperature knob clockwise to the first setting aligned with the lamp symbol (☼). The light will remain on throughout entire oven operation.

4 SELF CLEANING PANEL

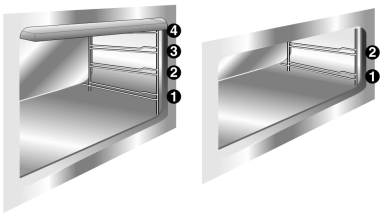
5 OVEN GUIDE FOR SHELF AND PAN

6 LOWER HEATING ELEMENT

7 OVEN FAN
VENTILATED HEATING ELEMENT

8. AVAILABLE ACCESSORIES

The **large oven** has **4 supports** for positioning plates and racks at various heights and has upper protection.
The **small oven** has 2 **supports**.



Some models do not feature all accessories.

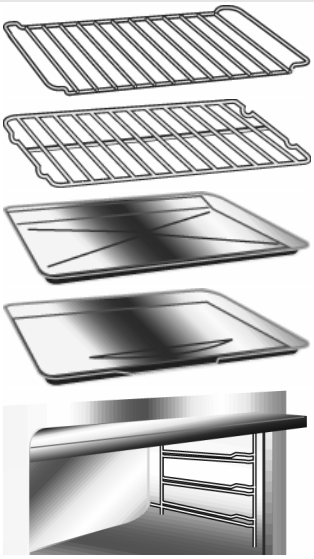
Oven shelf: useful for holding cooking vessels.

Grill rack: for placing above plate for cooking foods that might drip.

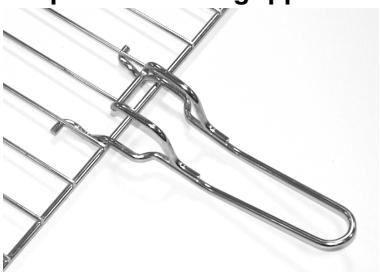
Grill pan: useful for catching fat from foods on the grill above.

Pastry plate: for baking cakes, pizza and oven desserts.

Roof liner/Grill guard: removing this simplifies cleaning procedures inside the oven.

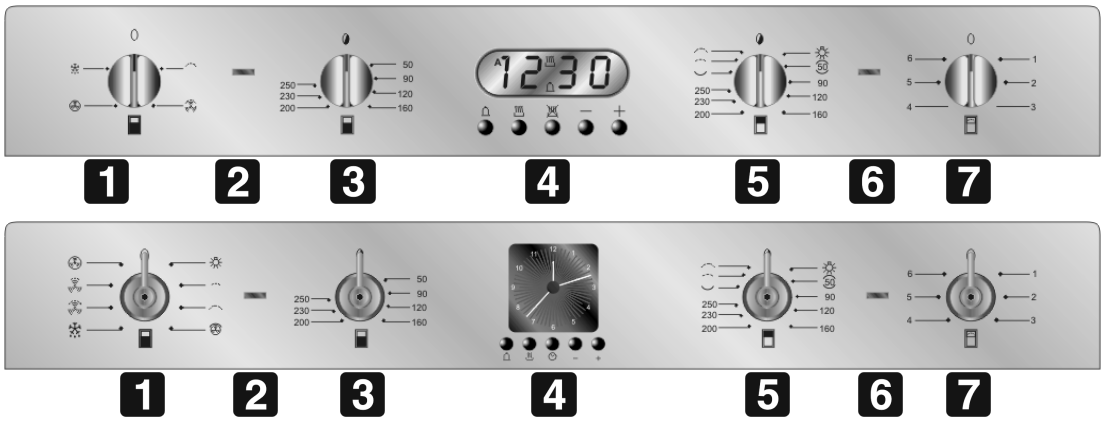


Chromium-plated tubular gripper for removing hot racks and plates from the oven.



Accessories available on request
Original accessories may be ordered from any Authorised Service Centre.

9. DESCRIPTION OF CONTROL



1 Large oven function knob

2 Large oven thermostat indicator light

3 Large oven thermostat knob

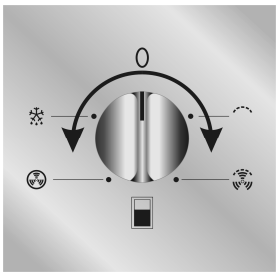
4 Clock and electronic programmer

5 Small oven thermostat knob

6 Small oven thermostat indicator light

7 Small oven variable grill knob

9.1 Large oven function knob



Turn the knob in either direction onto one of the following symbols:

NO FUNCTION SET

OVEN LIGHT
No element engaged

GRILL ELEMENT: for grilling meat, toasting or browining dishes.

WIDE GRILL ELEMENT: for grilling meat, toasting or browining dishes.

UPPER HEATING ELEMENT + VENTILATED HEATING ELEMENT: This function is recommended for cooking different types of food (meat, fish, vegetables and cakes) simultaneously on different shelves.

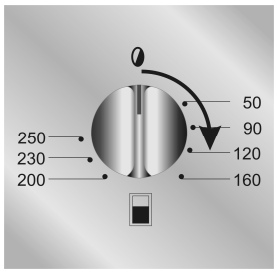
DEFROSTING: The flow of air produced by the fan ensures quicker defrosting. The air circulating inside the oven is at room temperature.

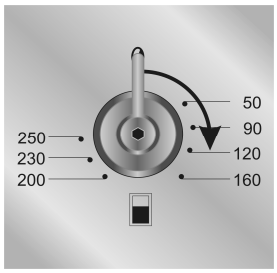
WIDE GRILL ELEMENT + VENTILATION : For rapid browning of foods for grilling, such as meat or fish. Recommended for large-sized items.

GRILL ELEMENT + VENTILATION : For rapid browning of foods for grilling, such as meat or fish

VENTILATED HEATING ELEMENT: the air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven. Select any temperature between 50°C and 250°C. This function is recommended for cooking different types of food (meat, fish, vegetables and cakes) simultaneously on different shelves.

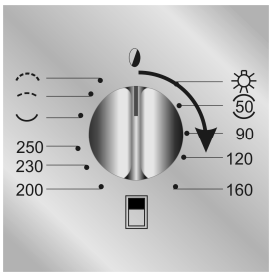
9.2 Large oven thermostat knob

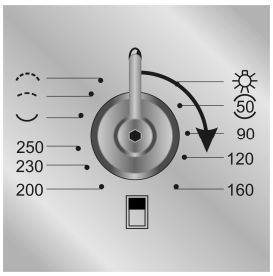




Select the cooking temperature by turning the thermostat knob in the direction shown in the diagram, to a setting between 50° and 250°C.

9.3 Small oven thermostat knob





Set to the required temperature, between 50° and 250°C. The oven is switched on by turning the knob clockwise to any one of the following functions except the oven light:

No function set

OVEN LIGHT
No element engaged

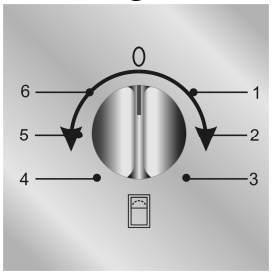
UPPER AND LOWER HEATING ELEMENT: This way used the upper and the lower elements and is ideal for all type of cooking. It is also suitable for re-heating dishes prepared in advance.

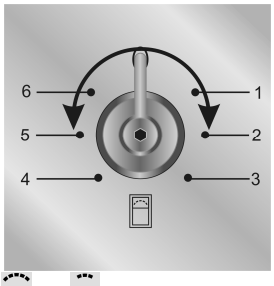
LOWER HEATING ELEMENT: this function is used when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is cooked enough.

GRILL ELEMENT: for grillin meat, toasting or browning dishes.

WIDE GRILL ELEMENT: for grillin meat, toasting or browning dishes.
Recommended for large-sized items.

9.4 Small oven variable grill knob





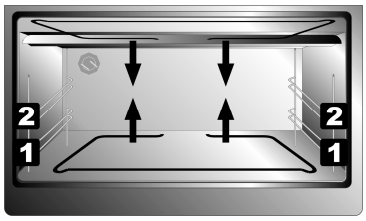
Position the small oven thermostat knob on the symbol or .
Turn the grill temperature selector knob in the direction shown in the diagram to the setting of choice.

9.5 Thermostat indicator light

When this light comes on, the oven is heating up.
When this light goes out, the preset heating temperature has been reached.
When the light flashes, the temperature inside the oven is steady at the set temperature.

10. COOKING FUNCTION

UPPER AND LOWER HEATING ELEMENT



Keep the oven door closed during cooking.

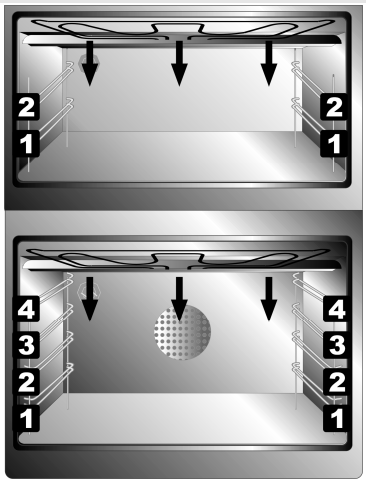
Ideal for all types of cooking, especially baking, fish, terrines and vegetable based dishes.
To ensure even heat distribution, we recommend you cook on one level only.
Preheating is recommended in particular when baking cakes and pizza.

How to cook?

SMALL OVEN: Turn the small oven thermostat knob to between 50°C and 250°C

WIDE GRILL ELEMENT

GRILL ELEMENT



Keep the oven door closed during grilling. Grilling with the door open could permanently damage the oven and affect safety of operation.

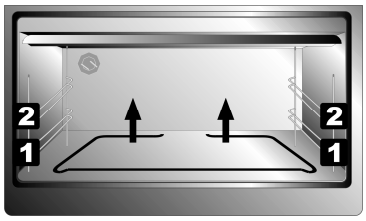
This cooking mode is recommended for cuts of meat (pork chops, sausages, etc.) which stay tender and juicy, and for toasting or for browning toppings on prepared dishes, preferably hot.

How to cook?

LARGE OVEN: Set the large oven function knob on the symbol and the thermostat knob on 250. For best results, place the pan in the highest guide (4-3 for the large oven / 2-3 for the small oven). For short-term cooking of small quantities, place the grid in the fourth guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide suitable for the size of the food.
SMALL OVEN: Turn the small oven thermostat knob to the or symbol (depending on the amount of food to be cooked) and set the power using the variable grill knob.

Cooking time depends on the thickness of the meat not on its weight.

LOWER HEATING ELEMENT



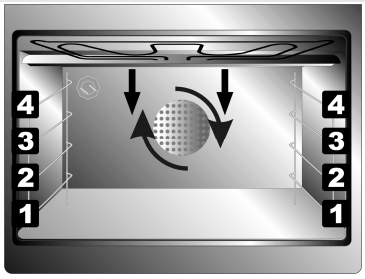
Keep the oven door closed during cooking.

This function is recommended when blind-baking pastry or cooking pizza. It may also be used to finish off quiches or flans to ensure the base pastry is properly cooked.
Preheating is recommended in particular when baking cakes and pizza.

How to cook?

SMALL OVEN: Set the small oven function knob on the ⌣ symbol.

VENTILATED HEATING ELEMENT



UPPER HEATING ELEMENT + VENTILATED HEATING ELEMENT

Keep the oven door closed during cooking.

Dishes can be cooked on one or several shelves using the fan oven. The hot air circulation produces an even cooking temperature. Fan oven cooking is recommended for all types of dishes.

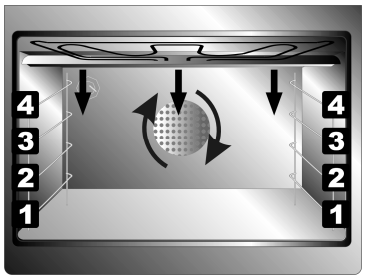
How to cook?

In fan-assisted mode preheating should be carried out at 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces power consumption, as well as giving better cooking results.

Set the function knob on the / symbol and use the thermostat knob to select the temperature between 50°C and 250°C.
Fan oven cooking generally requires a lower temperature than conventional cooking.
The fan oven has even heating on all runner positions. This means that batches of the same food can be cooked in the oven at the same time.
However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.

WIDE GRILL ELEMENT + VENTILATION

GRILL ELEMENT + VENTILATION



Keep the oven door closed during grilling.

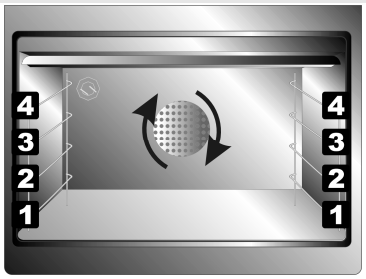
Fan grilling offers an alternative method of cooking food items normally associated with conventional grilling. The grill element and the oven fan operate simultaneously, circulating hot air around the food. The need to check and turn the food is reduced. Fan grilling helps to minimize cooking smells in the kitchen.

How to cook?

Set the function knob on the / symbol and use the thermostat knob to select the temperature between 50°C and 200°C.

Cooking time depends on the thickness of the meat and not on its weight.

DEFROSTING



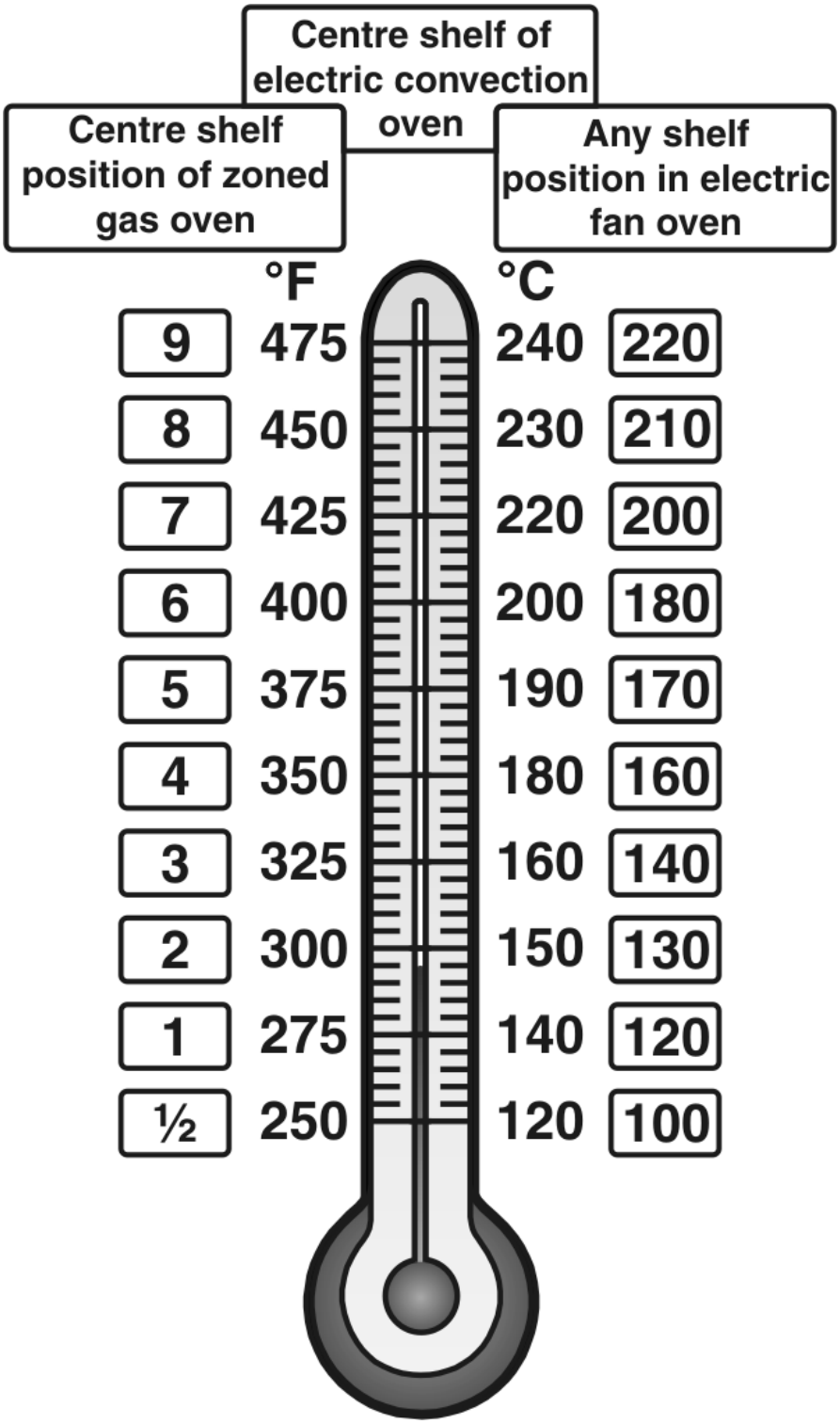
The flow of air produced by the fan ensures quicker defrosting.
The air circulating inside the oven is at room temperature.

Set the function knob on the symbol. The thermostat knob must be left on 0.

The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.

To prevent condensation from forming on the inside of the glass, food should be removed within 5 minutes after the oven is turned off.
Any condensation which forms on the door glass and the sides and bottom of the oven does not impair its operation in any way. Condensation should be dried at the end of the cooking operation.

11. OVEN TEMPERATURE CONVERSION CHART


Centre shelf of electric convection oven
Centre shelf position of zoned gas oven
Any shelf position in electric fan oven
°F
°C
9 475 240 220
8 450 230 210
7 425 220 200
6 400 200 180
5 375 190 170
4 350 180 160
3 325 160 140
2 300 150 130
1 275 140 120
½ 250 120 100

12. COOKING CHART

ROASTING GUIDE				
	Function selector	Shelf level	Temperature selector	Cooking time in minutes
Beef	Fan	2	150 – 160	20-30 per 500 g and 20-30 over
	Conventional	2	200 – 210	Ditto
Lamb	Fan	2	160 – 180	Ditto
	Conventional	2	190 – 200	Ditto
Pork & Veal	Fan	2	160 – 180	Ditto
	Conventional	2	180 – 190	Ditto
Ham	Fan	2	150 – 170	Ditto
	Conventional	2	190 – 200	Ditto
Chicken	Fan	2	150 – 170	15-20 per 500 g & 20 over
	Conventional	2	180 – 190	Ditto
Turkey/goose	Fan	2	150 – 170	15 per 500g up to 3.5Kg then 10 min per 500g
	Conventional	2	180 - 190	ditto
Stuffed or rolled meats add 10 mins per 500g to the above cooking times				

BAKING CHART				
	Function selector	Shelf level	Temperature selector	Cooking time in minutes
Rich fruit cakes	Fan	2	140	40 – 50 per 450 g mixture
	Conventional	2	140	Ditto
Victoria sponge	Fan	2 – 3 – 4	170	20 - 30
	Conventional	2 – 3	180	20 – 30
Scones	Fan	2 – 3	210	Approx 15
	Conventional	2 – 3	220	Ditto
Bread	Fan	2	200	20 – 30
	Conventional	2	220	Ditto
Fruit pie	Fan	3	190	35 – 45
	Conventional	3	200	35 – 40
Meringues	Fan	3	100	2 – 2.5 hours

PUDDING				
Egg Custard	Fan	3	150	45 – 1 hour
Baked sponge	Fan	3	180	45 – 45
Milk pudding	Fan	3	150	2 – 2.5 hours

FOR ALL FOODS PRE-HEAT OVEN FOR 10 MINS

13. CLEANING AND MAINTENANCE

CLEANING

Before performing any operations requiring access to powered parts, switch off the power supply to the machine.

13.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

13.1.0 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or bleach.

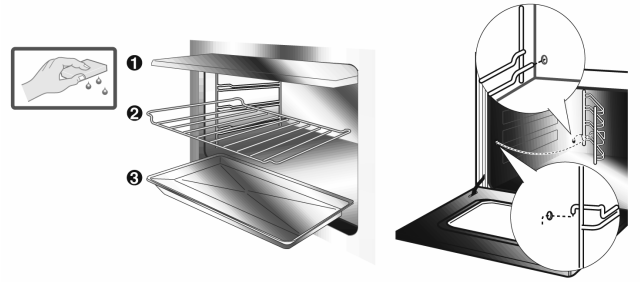
How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

13.1.1 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.
Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.
Rinse thoroughly and dry with a soft cloth or chamois leather.
Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

13.2 Cleaning of the oven (without self-cleaning panels)

For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



- DO NOT USE A STEAM JET FOR CLEANING THE INSIDE OF THE OVEN.
- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.
- The oven should be operated at the maximum temperature for about 15/20 minutes after using specific products, to eliminate the residues deposited inside the oven.
- For easier cleaning, the door can be removed (see P. 12.6 / 12.7)

13.3 Cleaning of the oven (with self-cleaning panels – Only on some models)

13.3.2 Self-cleaning liners

The oven is equipped with continuous self-cleaning enamelled liners.
These liners make the oven easier to clean and ensure its efficiency over time.

13.3.3 Using the self-cleaning liners

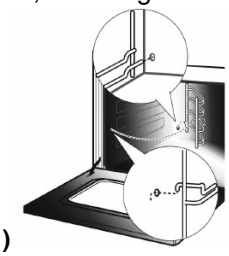
Periodically, to prevent food residues and unpleasant smells from accumulating inside the oven, the appliance should be operated empty at temperatures of not less than 200°C for a time varying from 30 to 60 minutes, in order to allow the self-cleaning liners to oxidise the residues present. When the oven has cooled, these will then be removed with a damp sponge

13.3.4 Looking after the self-cleaning liners

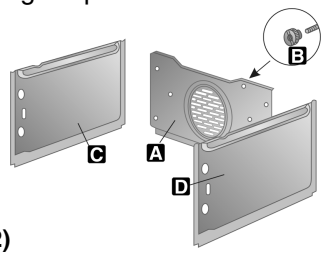
The liners should not be cleaned with abrasive creams or ordinary detergents. Use a damp sponge only, so as not to damage the special characteristics of the enamel which coats the liners.

13.3.5 Assembling the self-cleaning liners (maxi oven)

1. Remove all accessories from the oven;
2. Remove the side grilles (fig.1);
3. Extract the side liners "**C**" and "**D**"(fig. 2);
4. Remove the back panel "**A**" after undoing the threaded ring-nut "**B**" (fig. 2).
5. Reassemble the panels, restoring them to their original position.



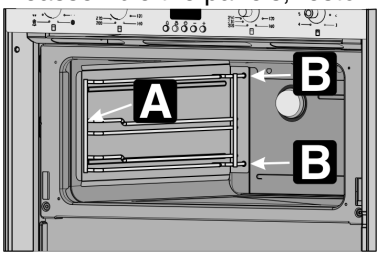
1)



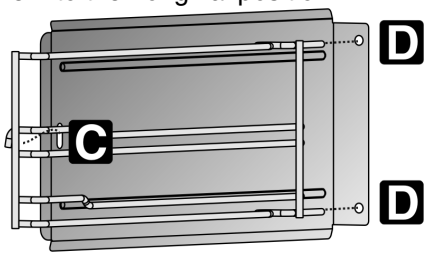
2)

13.3.6 Assembling the self-cleaning liners (small oven)

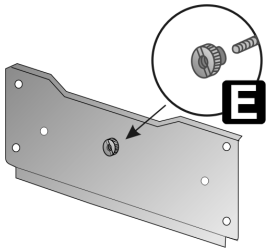
1. Remove all accessories from the oven;
2. Remove the side runners and self-cleaning liner together by lifting out the pin A and extracting the runners from the holes B on the bottom of the oven (fig.1);
3. Separate the self-cleaning liner from the runners by removing the runner pin from the slot in the liner (Point C in fig. 2) and extracting the two runner pins from the holes in the bottom of the liner (Point D of fig. 2);
4. Remove the liner which rests on the bottom of the oven by unscrewing the screw E and removing it from the fixing pin (fig. 3).
5. Reassemble the panels, restoring them to their original position.



1)



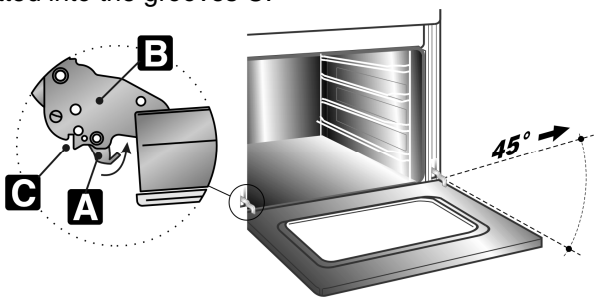
2)



3)

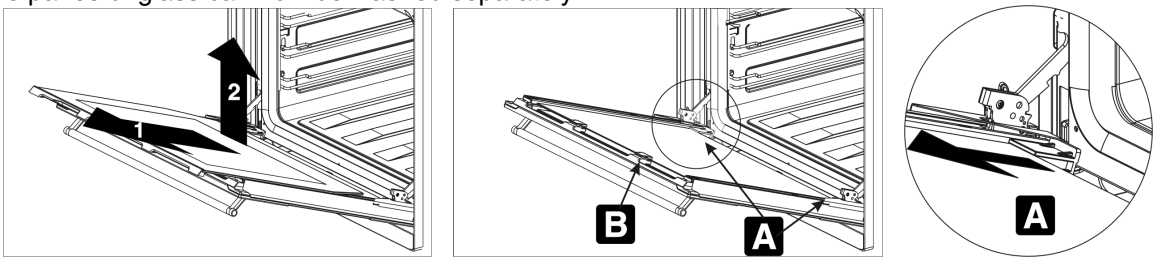
13.4 Removing door

With the door completely open, lift the levers **A** until they touch the hinges **B** and take hold of the two sides of the door with both hands close to the hinges. Raise the door to an angle of about 45° and remove it. If the hinges have not locked, repeat the operation, raising the levers and keeping the door slightly raised. To reassemble, fit the hinges **B** into their grooves, then lower the door into place, ensuring that it remains fitted into the grooves **C**.



13.5 Door glass

The door glass should always be kept clean.
For easier cleaning, the glass parts of the door can be fully removed by proceeding as described below.
After opening the door and locking it in place with at least one of the hinges (see point 13.4 Removing door), remove the two panes of glass.
The first pane is removed in two steps: first slide it along, leaving it resting on the door frame (1) and then lift it out (2).The second pane must first be removed from the seat “A” (see detail) by slighting it out a few centimetres. Then also free it from the seat “B”.
If the door should close during these operations, simply relock one of the hinges as described in point "13.4 Removing door".
The panes of glass can now be washed separately.



Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent. This oven door is air cooled. Care should be taken not to use excess moisture for cleaning, and avoid spillage through the vents.

Warning: before removing the panes of glass, make sure that the door has been locked in open position as described in point 13.4 Removing door. This operation might have to be repeated during the removal process if the door is accidentally freed.

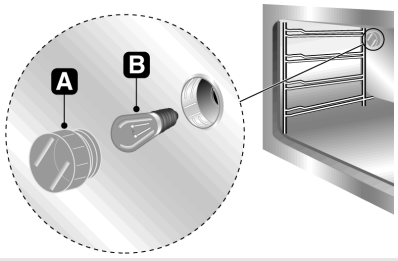
MAINTENANCE

The oven may require maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.

Before any intervention, disconnect the power supply of the device.

13.6 Replacement of light bulb

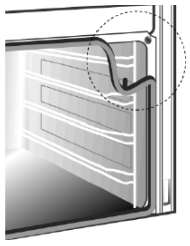
Remove the bulb protector **A** by turning anticlockwise and change bulb **B** with a similar one. Re-fit the bulb protector **A**.



Only use oven bulbs (T 300°C).

13.7 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.
After cleaning, refit the seal with the longer side horizontal and insert the tabs into the appropriate holes starting from the top ones.



14. SOMETHING WRONG?

PROBLEM	POSSIBLE CAUSES	WHAT TO DO?
The oven doesn't work	- The oven is not wired in or switched on at the wall. - There is a power failure - An automatic cooking program has been set	- Switch on at the wall - Check power suplly - Set the programmer back to the off position
The results of cooking are unsatisfactory	- Insufficient pre-heating - Temperature is too high or too low - Wrong shelf position - Wrong type of dish - Temperature is incorrectly set - Cooking time is incorrect - Cooking function selector is wrongly positioned - The shelf or oven dish are not in the centre of the oven	- Counsult cooking guides - Centre the shelf or oven dish in the oven
The oven smokes	- The oven is dirty - Food has spilled over - Food (meat) is spitting excessively	- Clean the oven once cooking is finished. Let it cool first. - Use a larger dish - Reduce temperature setting
Steam and condensation settle on the food and the oven cavity	- The dish has been left inside the oven too long	- Leave dishes inside the oven no longer than 15 – 20 minutes after the cooking is completed
The timer keeps flashing	- There has been a power failure	- Reset the clock
The timer does not work	- Incorrect setting	- Check the instructions for timer

15. INSTALLATION

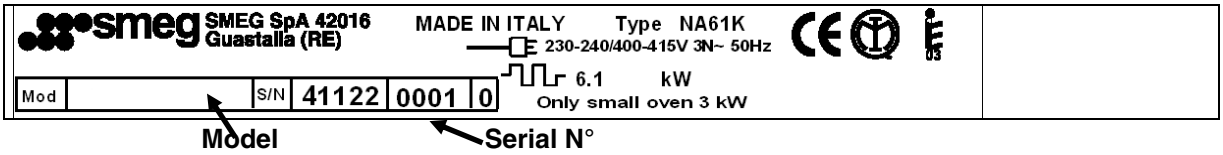
15.1 Technical information

Oven type	See rating plate
Electrical connections	**220-240 V** - **380-415 V 2N** - **380-415 V 3N** ~ 50 Hz
Required protection fuse for the oven	30 Amps
OVEN RATING	
Ovens	Electric
Maximum electrical power	6.1 kW
Oven grilling	Electric
Large grilling power	3.0 kW (230 V)
Small grilling power	1.8 kW (230 V)
Ovens lightings	25 W (230 V)

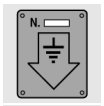
OVEN CAVITY DIMENSIONS	Large oven	Small oven
Height (cm)	34	23
Width (cm)	46	46
Depth (cm)	40	40
Internal volume (cm^2)	62560	42320

15.2 The rating plate

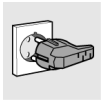
CHECK THAT MAINS VOLTAGE AND POWER CABLE RATINGS ARE AS PER THE INDICATIONS PROVIDED ON THE LABEL ATTACHED TO THE OVEN DOOR FRAME.
THIS LABEL MUST NEVER BE REMOVED.



15.3 Electrical connection

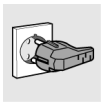


IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER UNPLUG BY PULLING ON THE CABLE.

IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.



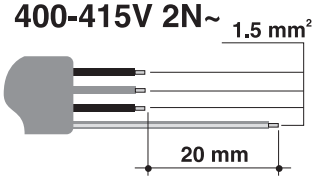
IF A PLUG AND SOCKET CONNECTION IS BEING USED MAKE SURE THAT THE PLUG AND SOCKET ARE COMPATIBLE. AVOID USE OF ADAPTERS AND SHUNTS AS THESE COULD CAUSE OVERHEATING AND RISK OF BURNS.

IF A FIXED CONNECTION IS BEING USED FIT POWER LINE WITH AN OMNIPOLAR CIRCUIT BREAKER WITH A CONTACT OPENING GAP EQUAL TO OR GREATER THAN **3 MM** IN AN EASILY ACCESSIBLE POSITION IN PROXIMITY TO THE OVEN.

Instructions for the installer

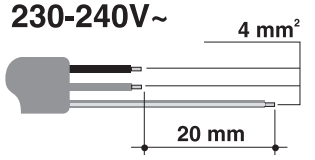
For operation on 380-415 V 2N~: *use an H05RR-F / H05RN-F type four-core cable (4 x 1.5 mm²).*

400-415V 2N~



For operation on 220-240 V~: *use an H05RR-F / H05RN-F type three-core cable (3 x 4 mm²).*

230-240V~

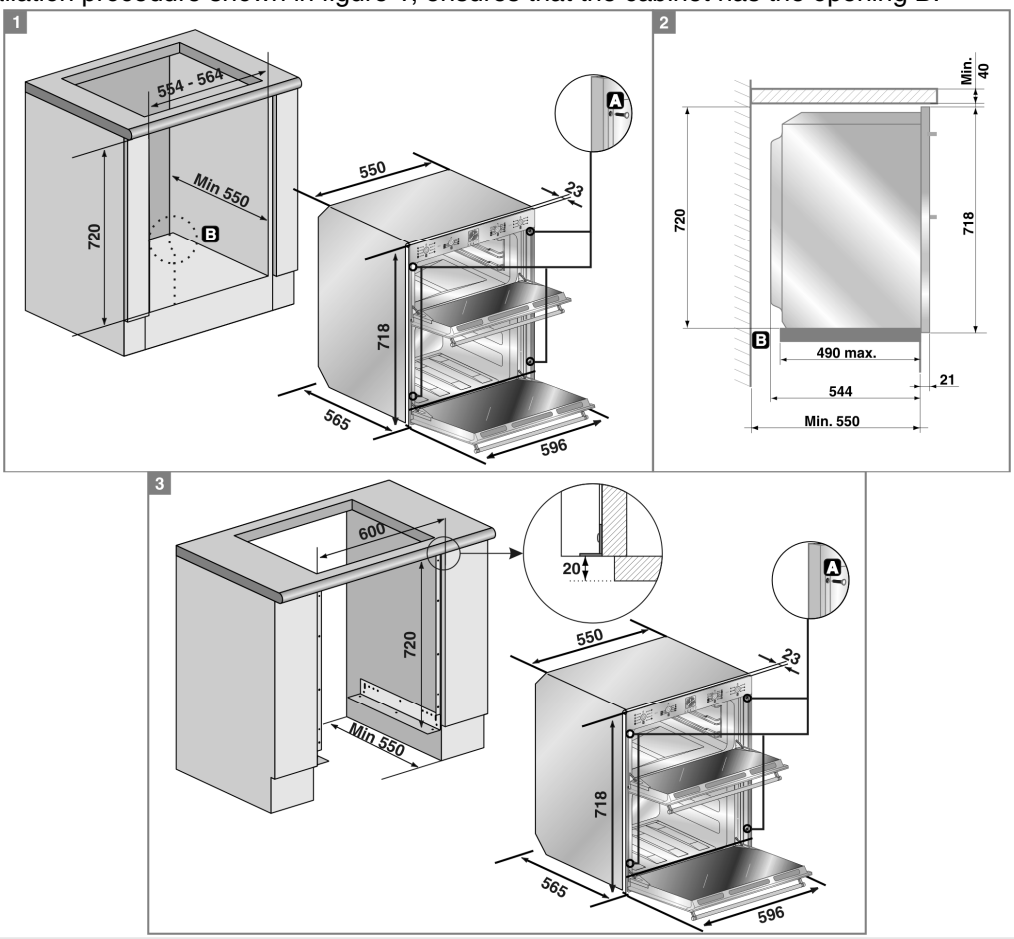


The cable end to be connected to the appliance must be provided with an earth wire (yellow-green) at least 20 mm longer.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above guidelines or by interference with any part of the appliance.

15.4 Installing the oven

The oven is designed for installing into any piece of furniture as long as heat-resistant. Follow the dimensions given in Figure **1-2-3**. Tighten the four screws **A** inside the frame to secure (Fig. **1-3**). For the installation procedure shown in figure 1, ensures that the cabinet has the opening B.



Before completely building in the oven, remove the side handles which might cause unpleasant vibrations and noise during normal operation of the oven.

If installing below a hob, a minimum worktop depth of 40 mm is recommended.

Never use the oven door to lever the oven into place when fitting.
Avoid exerting too much pressure on the oven door when open.